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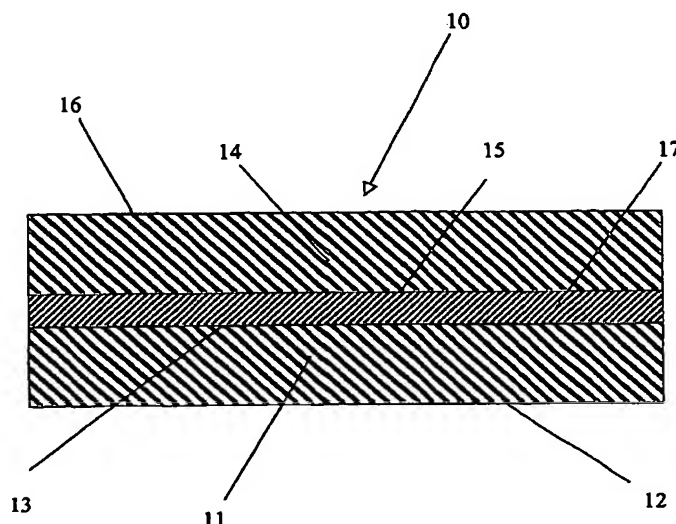
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(54) Title: BARRIER LAYER BASED ON POLYOL



(57) Abstract: A foodstuff comprising at least two components separated by a barrier layer, the barrier layer being a film of a polyol, polyol derivative or mixture thereof and a method for manufacturing such a foodstuff comprising: applying a polyol, a polyol derivative or mixture thereof to at least part of a surface of a first component to form a film thereon; and bringing at least part of a surface of a second component into contact with the film. The barrier layer is preferably formed by solidification of a molten polyol, polyol derivative or mixture thereof. A barrier layer formed by applying a film of polyol to a non-edible substrate. Use of a film of polyol to inhibit migration into a foodstuff of a liquid with which the foodstuff comes in contact.